

 Peggy Tucker 
master sugar artist

Roar of the Wild Tutorial



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Tool and supplies:

Sweet Accent Cake Decorating Machine by Icing Images

Sweet Accent Die Templates: Aster Flower, Daisy Flower and Peony Creations.

Icing Images I Designs Icing Sheets: Animal Print

Premium Icing Sheets: Black and Brown

Choco Pan Fondant

CakePlay Clear Isomalt, two sticks

Sugar Arts Dust: Brown and bronze lusters

Pick tool, tissues, Gum glue, small paint brush, foil and one microwave safe cup.



Step 1: Cover the cakes in fondant

Step 2: Cut strips from the I Design to use as your borders.

Step 2: Using the gum glue on the backs of the Icing sheets attach them to your cake.



Step 3: Remove the backing from one black sheet of Premium Icing Sheets and one animal I design and place them together (back to back).

Place on cutting board (C) with your flower die cutters, then place board A on top and run it through the Sweet Accents machine.

You are cutting three different sizes for one flower.



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Step 4: Using the pick tool lift up the flower petals and place a very small piece of tissue under them. This will hold the petals in place until dried.



Step 5: Using gum glue attach the second level of the flower to the center of the first flower. Continue building your flowers.

Make lots of two and three level flowers and let them dry. About 20 minute.



Step 6: Begin to assemble the flowers on to the cake by placing a drop of hot Isomalt on the back of the flower and pressing the flower onto the cake.

Start by place one flower on each layer of your cake as your focal point.



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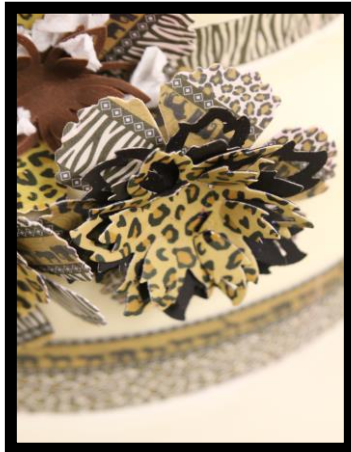


Place one large flower petal onto the cake and place a small flower on top.

<-



Smaller flower ->



<- finish full flower.

Step 6: Place the Isomalt into the microwave safe cup and heat until liquid form. (Please see video on CakePlay.com for heating Isomalt) Add the dust colors and blend together. Pour a very small amount onto the foil or into a small round mold. Let cool and attach to flower center using the hot Isomalt as your glue.



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Here are a few more pictures of the flower cascading down the cake.



To make the topper, heat clear Isomalt and pour onto the foil or one of the large die cutter. Place one or more flowers on top well the Isomalt is still warm.

Attach to cake using hot Isomalt.

